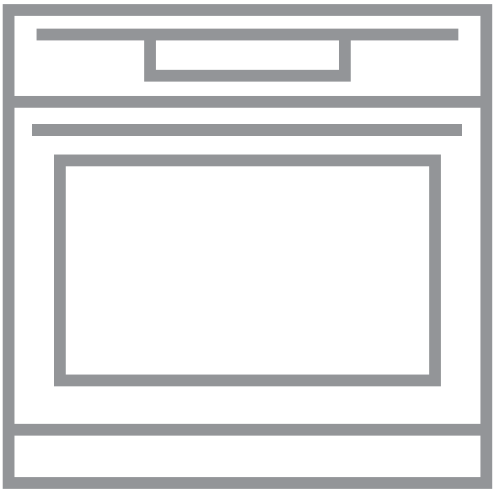
EN

PROCOMBI® PLUS
BS7304001
BS7304021
BS730410K

USER MANUAL



AEG
perfekt in form und funktion

CONTENTS

1. SAFETY INFORMATION....3
2. SAFETY INSTRUCTIONS....4
3. PRODUCT DESCRIPTION....6
4. CONTROL PANEL....8
5. BEFORE FIRST USE....10
6. DAILY USE....10
7. CLOCK FUNCTIONS....13
8. AUTOMATIC PROGRAMMES....14
9. USING THE ACCESSORIES....16
10. ADDITIONAL FUNCTIONS....19
11. HINTS AND TIPS....21
12. CARE AND CLEANING....42
13. TROUBLESHOOTING....44
14. ENERGY EFFICIENCY....45

FOR PERFECT RESULTS

Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it.

Visit our website for:

Get usage advice, brochures, trouble shooter, service information:
www.aeg.com

Register your product for better service:
www.registeraeg.com

Buy Accessories, Consumables and Original spare parts for your appliance:
www.aeg.com/shop

CUSTOMER CARE AND SERVICE

Always use original spare parts.
When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.
The information can be found on the rating plate.

Warning / Caution-Safety information

General information and tips

Environmental information

Subject to change without notice.

1. ⚠ SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.
- Children of less than 3 years should be kept away unless continuously supervised.

1.2 General Safety

- Only a qualified person must install this appliance and replace the cable.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Before maintenance cut the power supply.

- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the supply cord is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons in order to avoid a hazard.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- Only use the core temperature sensor recommended for this appliance.

2. SAFETY INSTRUCTIONS

2.1 Installation

WARNING!
Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

2.2 Electrical connection

WARNING!
Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.

- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- This appliance complies with the E.E.C. Directives.

2.3 Use

WARNING!
Risk of injury, burns and electrical shock or explosion.

- Use this appliance in a household only.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

WARNING!
Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  - do not put ovenware or other objects in the appliance directly on the bottom.
  - do not put aluminium foil directly on the bottom of the appliance.
  - do not put water directly into the hot appliance.
  - do not keep moist dishes and food in the appliance after you finish the cooking.
  - be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- Always cook with the oven door closed.

2.4 Steam Cooking

WARNING!
Risk of burns and damage to the appliance.

- Do not open the appliance door during steam cooking. Steam can release.

2.5 Care and cleaning

WARNING!
Risk of injury, fire, or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

2.6 Internal light

- The type of light bulb or halogen lamp used for this appliance is only for household appliances. Do not use it for house lighting.

WARNING!
Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

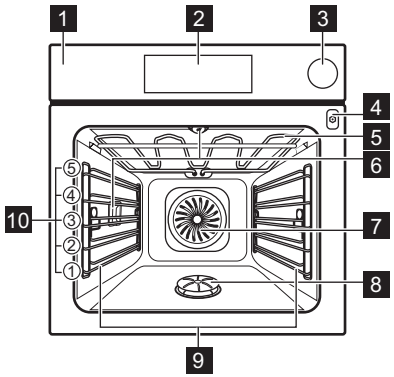
2.7 Disposal

WARNING!
Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

3. PRODUCT DESCRIPTION

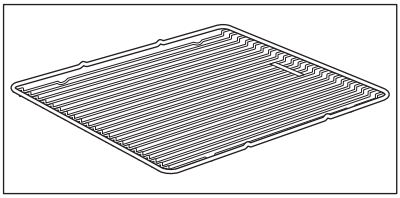
3.1 General overview



1 Control panel
2 Electronic programmer
3 Water drawer
4 Socket for the core temperature sensor
5 Heating element
6 Lamp
7 Fan
8 Steam generator with cover
9 Shelf support, removable
10 Shelf positions

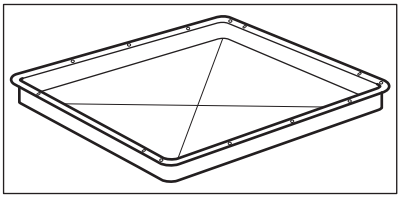
3.2 Accessories

Wire shelf



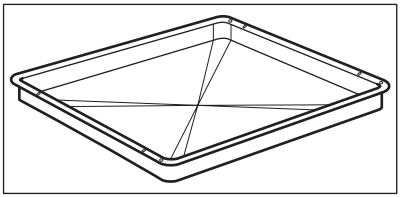
For cookware, cake tins, roasts.

Baking tray



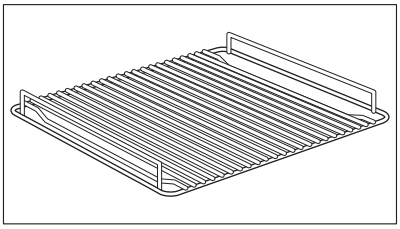
For cakes and biscuits.

Grill- / Roasting pan



To bake and roast or as a pan to collect fat.

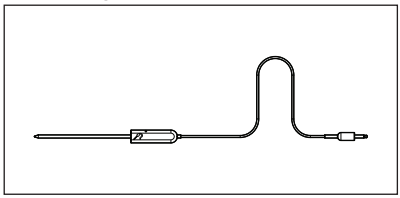
Trivet



For roasting and grilling.

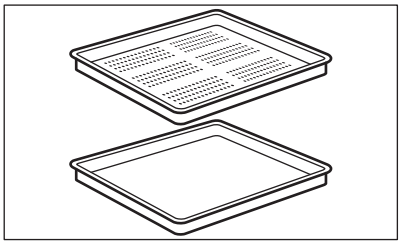
Use the trivet only with the Grill- / Roasting pan.

Core temperature sensor



To measure how far the food is cooked.

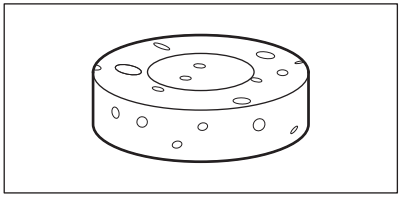
Steam set



One unperforated and one perforated food container.

The steam set drains the condensing water away from the food during steam cooking. Use it to prepare food that should not be in the water during the cooking (e.g. vegetables, pieces of fish, chicken breast). The set is not suitable for food that needs to soak in the water (e.g. rice, polenta, pasta).

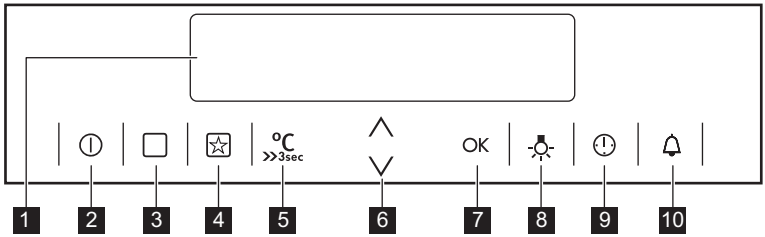
Sponge



For absorbing the remaining water from the steam generator.

4. CONTROL PANEL

4.1 Electronic programmer

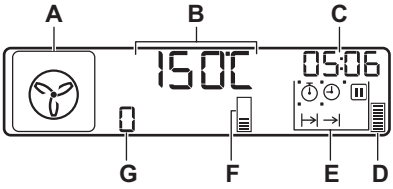


Use the sensor fields to operate the appliance.

	Sensor Field	Function	Description
1	-	DISPLAY	Shows the current settings of the appliance.
2		ON / OFF	To activate and deactivate the appliance.
3		OPTIONS	To set an oven function, a cleaning function or an automatic programme.
4		MY FAVOURITE PROGRAMME	To store your favourite programme. Use it to have access to your favourite programme directly or when the appliance is deactivated.
5	°C >>3sec	TEMPERATURE / FAST HEAT UP	To set and see the cavity temperature or the core temperature sensor temperature (if present). If you press and hold it for three seconds, it turns the Fast heat up function ON or OFF. Straight access to the temperature setting of the first oven function when the appliance is off.
6		UP, DOWN	To move up or down in the menu.
7	OK	OK	To confirm a selection or setting. To move down in the menu.
8		OVEN LIGHT	To activate or deactivate the lamp.
9		CLOCK	To set the clock functions.

	Sensor Field	Function	Description
10		MINUTE MINDER	To set the Minute Minder.

4.2 Display



A) Oven function symbol
B) Temperature / time of day display
C) Clock / Residual heat display / Minute Minder
D) Residual heat indicator
E) Indicators for the clock functions
F) Heat-up indicator / Fast Heat Up indicator
G) Number of an oven function / programme

Other indicators of the display:

Symbol	Name	Description
	Functions	You can choose an oven function.
	Automatic programme	You can choose an automatic programme.
	My favourite programme	The favourite programme operates.
kgr / gr	**kg / g**	An automatic programme with a weight input operates.
h / min	**h / min**	A clock function operates.
°C	**Temperature / Fast heat up**	The function operates.
°C	**Temperature**	The current temperature is indicated.
°C	**Temperature**	You can change the temperature.
	Core temperature sensor	The core temperature sensor is in the core temperature sensor socket.
	Light	You deactivated the light.
	Minute minder	The minute minder function operates.

4.3 Heat up indicator

If you activate an oven function, the bars come on in the display. The bars show that the temperature in the appliance increases or decreases.

When the appliance is at the set temperature, the bars go off the display.

5. BEFORE FIRST USE

WARNING!
Refer to Safety chapters.

5.1 Initial Cleaning

Remove all accessories and removable shelf supports from the appliance.

Refer to "Care and cleaning" chapter.

Clean the appliance before first use.

5.2 Setting the time

After the first connection to the mains, all symbols in the display are on for some seconds. For the subsequent few seconds the display shows the software version.

After the software version goes off, the display shows h and 12:00.

1. Touch ∧ or ∨ to set the hours.
2. Touch OK or ⏲.
3. Touch ∧ or ∨ to set the minutes.
4. Touch OK or ⏲.

The Temperature / Time display shows the new time.

5.3 Changing the time

You can change the time of day only when the appliance is off.

Touch ⏲.
🕘 flashes in the display.
To set the new time of day, refer to "Setting the time".

6. DAILY USE

WARNING!
Refer to Safety chapters.

6.1 Operating the appliance

To operate the appliance you can use:

- **the manual mode**
- **automatic programmes**

6.2 Oven functions

Oven function		Application
	Full Steam	For vegetables, fish, potatoes, rice, pasta or special side-dishes.
	Half Steam + Heat	For dishes with a high moisture content and for poaching fish, custard royale and terrines.
	Quarter Steam + Heat	To bake bread, roast large pieces of meat or to warm up chilled and frozen meals.
	ECO Steam	The ECO functions let you optimize the energy consumption during cooking. It is necessary to set the cooking time first. To get more information about the recommended settings, refer to the cooking tables with the equivalent function.

Oven function		Application
	Moist Fan Baking	To save energy when you bake and cook dry baked goods. Also to bake baked goods in tins on 1 shelf position. This function was used to define the energy efficiency class acc. EN50304
	True Fan Cooking	To bake on up to 3 shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking.
	Pizza Setting	To bake food on 1 shelf position for a more intensive browning and a crispy bottom. Set the temperature 20 - 40 °C lower than for Conventional Cooking.
	Slow Cooking	To prepare tender, succulent roasts.
	Conventional Cooking	To bake and roast food on 1 shelf position.
	Frozen Foods	To make your convenience food like e.g. French Fries, Wedges, spring rolls crispy.
	Turbo Grilling	To roast larger meat joints or poultry with bones on 1 shelf position. Also to make gratins and to brown.
	Fast Grilling	To grill flat food in large quantities and to toast bread.
	Grilling	To grill flat food and to toast bread.
	Keep Warm	To keep food warm.
	Defrost	To defrost frozen food.
	Bottom Heat	To bake cakes with crispy bottom and to preserve food.
	ECO Roasting	The ECO functions let you optimize the energy consumption during cooking. It is necessary to set the cooking time first. To get more information about the recommended settings, refer to the cooking tables with the equivalent function.
	Steam Cleaning	To clean the oven interior using steam.

6.3 Setting the oven function

1. Activate the appliance with ⏻ or ☐. The display shows the set temperature, the symbol and the number of the oven function.
2. Touch ∧ or ∨ to set an oven function.
3. Touch OK or the appliance starts automatically after five seconds.

If you activate the appliance and do not set an oven function or programme, the appliance deactivates automatically after 20 seconds.

6.4 Changing the temperature

Touch ∧ or ∨ to change the temperature in steps of 5 °C.
When the appliance is at the set temperature, an acoustic signal sounds three times and the Heat up indicator goes out.

6.5 Checking the temperature

You can see the temperature in the appliance when the function or programme operates.

1. Touch °C.

The Temperature / Time display shows the temperature in the appliance.

2. Touch OK to go back to the set temperature or the display shows it automatically after five seconds.

6.6 Fast heat up function

Do not put food in the oven when the Fast heat up function operates.

The Fast heat up function is not available with every oven function. An acoustic signal sounds if the Fast heat up function is not available for the set function if Faulty tone is activated in the "Settings menu".

The Fast heat up function decreases the heat up time.

To activate the Fast heat up function touch and hold °C for more than three seconds.
If you activate the Fast heat up function, the bars on the display flash one by one and °C comes on to show that the function operates.

6.7 Steam cooking

The water drawer cover is in the control panel.

WARNING!
Do not put water directly into the steam generator! Use only water as the liquid. Do not use filtered (demineralised) or distilled water.

1. Press the cover of the water drawer to open it.
2. Fill the water drawer with 800 ml of water.
   The water supply is sufficient for approximately 50 minutes.
3. Push the water drawer to its initial position.
4. Activate the appliance.
5. Set the steam function (refer to the "Oven functions" table) and the temperature.
6. If necessary, touch ⏻ to set the DURATION ↦| or END |→ function (refer to "Setting the END" or "Setting the DURATION").

The first steam shows after approximately 2 minutes. An acoustic signal sounds when the appliance is at approximately the set temperature. The signal sounds again at the end of the cooking time.

7. Touch ⏻ to deactivate the acoustic signal and the appliance.

When the steam generator is empty, an acoustic signal sounds.

When the appliance cools down, soak up all remaining water from the steam generator with the sponge. If necessary, clean the steam generator with some vinegar. Let the appliance dry fully with the door open.

7. CLOCK FUNCTIONS

7.1 Clock functions table

Clock function		Application
	COUNT UP TIMER	To set the count up, which shows how long the appliance operates. This function has no effect on the operation of the appliance.
	TIME OF DAY	To show the time of day. To change the time of day, refer to "Setting the time".
↦|	DURATION	To set how long the appliance operates.
→|	END	To set when the appliance deactivates. You can use Duration and End at the same time (Time delay) if you want the appliance to activate and deactivate automatically later.
	SET+GO	To start the appliance with necessary settings with only one touch of the sensor field any time later.

7.2 Count Up Timer

The Count Up Timer is not activated if Duration and End are set.

The Count Up Timer starts to count when the appliance starts to heat.

1. To reset the Count Up Timer, touch again and again until flashes in the display.
2. Touch ∨ until the display shows "00:00" and the Count Up Timer starts to count up again.

7.3 Setting the DURATION

1. Activate the appliance and set an oven function and temperature.
2. Touch again and again until the display shows ↦|.

↦| flashes in the display.

3. Use ∧ or ∨ to set the minutes for DURATION.
4. Touch OK to confirm.
5. Use ∧ or ∨ to set the hours for DURATION.

   If you touch or OK while you set the DURATION, the appliance switches to the setting of the END function.
6. When the set time ends, an acoustic signal sounds for two minutes.

↦| and time setting flash in the display. The appliance deactivates.

7. Touch a sensor field or open the oven door to stop the acoustic signal.
8. Deactivate the appliance.

7.4 Setting the END

1. Activate the appliance and set an oven function and temperature.
2. Touch again and again until the display shows →|.

→| flashes in the display.

3. Use ∧ or ∨ to set the END and OK or ⏲ to confirm. First you set the minutes and then the hours.

When the set time ends, an acoustic signal sounds for two minutes. →| symbol and the time setting flash in the display. The appliance deactivates.

4. Touch a sensor field or open the oven door to stop the acoustic signal.
5. Deactivate the appliance.

7.5 Setting the SET+GO

You can use the SET+GO function only when the DURATION is set.

1. Set an oven function (or a programme) and temperature (refer to "Setting the oven function" and "Changing the temperature").
2. Set the DURATION (refer to "Setting the DURATION").
3. Touch ⏲ again and again until ⏸ flashes in the display.
4. Touch OK to set the SET+GO function.

The display shows |→| and ⏸ with an indicator. This indicator shows which clock function is activated.

5. Touch a sensor field (apart from ON / OFF) to start the SET+GO function.

7.6 Setting the MINUTE MINDER

Use the MINUTE MINDER to set a countdown (maximum 23 h 59 min). This function has no effect on the operation of the oven. You can set the MINUTE MINDER at any time and also when the appliance is off.

1. Touch 🔔.

🔔 and "00" flash in the display.

2. Use ∧ or ∨ to set the MINUTE MINDER. First you set the seconds, then the minutes and the hours.
3. Touch OK or the MINUTE MINDER starts automatically after five seconds.

When the set time ends, an acoustic signal sounds for two minutes and 00:00 and 🔔 flash in the display.

4. Touch a sensor field or open the oven door to stop the acoustic signal.

7.7 Setting the Time delay function

The DURATION |→| and END →| can be used at the same time, if the appliance is to be switched on and off automatically later. In this case, first set the DURATION |→| and then the END →| function (refer to "Setting the DURATION" and "Setting the END").

ⓘ When the Time delay function is activated, the display shows a static symbol of the oven function, |→| with a dot and →|. The dot shows which clock function is on in the Clock / residual heat display.

8. AUTOMATIC PROGRAMMES

⚠ **WARNING!**
Refer to Safety chapters.

There are 25 automatic programmes. Use an automatic programme or recipe when you do not have the knowledge or experience on how to prepare a dish. The display shows the shelf position and the default cooking times for all automatic programmes.

8.1 Automatic programmes

Programme number	Programme name
1	VEGETABLES, TRADITIONAL
2	POTATO GRATIN
3	FARMER BREAD
4	ROLLS
5	FILLET OF FISH
6	POACHED FISH (TROUT)
7	PLUM DUMPLING
8	VEAL KNUCKLE
9	RICE
10	LASAGNE
11	DOUGH PROVING
12	BRAISED MEAT
13	ROAST PORK
14	ROAST VEAL
15	ROAST LAMB
16	ROAST GAME
17	CHICKEN, WHOLE
18	PIZZA
19	QUICHE LORRAINE
20	LEMON SPONGE CAKE
21	CHEESE CAKE
22	CANNELLONI
23	CONVENIENCE CAKE
24	CONVENIENCE PIZZA
25	CONVENIENCE POTATO TYPES

8.2 Recipes online

You can find the recipes for the automatic programmes specified for this appliance on our website. To find the proper Recipe Book check the PNC number on the rating plate on the front frame of the appliance cavity.

8.3 Automatic programmes

1. Activate the appliance.
2. Touch ☐.

The display shows ⊡, a symbol and the number of the automatic programme.

3. Touch ∧ or ∨ to choose the automatic programme.
4. Touch OK or wait five seconds until the appliance automatically starts to work.
5. When the set time ends, an acoustic signal sounds for two minutes. The symbol ↦| flashes.

The appliance deactivates.

6. Touch a sensor field or open the door to stop the acoustic signal.

8.4 Automatic programmes with weight input

If you set the weight of the meat, the appliance calculates the roasting time.

1. Activate the appliance.
2. Touch ☐.
3. Touch ∧ or ∨ to set the weight programme.

The display shows: the cooking time, the duration symbol ↦|, a default weight, a unit of measurement (kg, g).

4. Touch OK or the settings save automatically after five seconds.

The appliance activates.

5. A symbol of the weight unit flashes in the display. During this time you can change the default weight value with ∧ or ∨. Touch OK.
6. When the set time ends, an acoustic signal sounds for two minutes. ↦| flashes.

The appliance deactivates.

7. Touch a sensor field or open the door to stop the acoustic signal.

8.5 Automatic programmes with the core temperature sensor

The core temperature of the food is default and fixed in programmes with the core temperature sensor. The programme ends when the appliance is at the set core temperature.

1. Activate the appliance.
2. Touch ☐ again and again until the display shows ↦|.
3. Install the core temperature sensor. Refer to "Core temperature sensor".
4. Touch ∧ or ∨ to set the programme for the core temperature sensor.

The display shows the cooking time, ↦| and 🌡.

5. Touch OK or the settings save automatically after five seconds.

When the set time ends, an acoustic signal sounds for two minutes. ↦| flashes. The appliance deactivates.

6. Touch a sensor field or open the door to stop the acoustic signal.

9. USING THE ACCESSORIES

WARNING!
Refer to Safety chapters.

9.1 Core temperature sensor

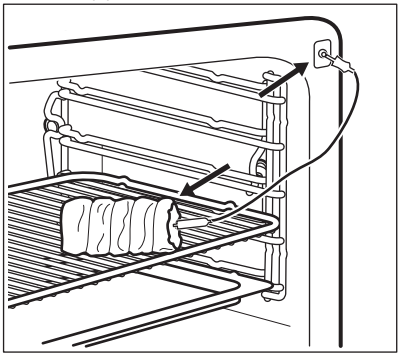
There are two temperatures to be set: the oven temperature and the core temperature.

The core temperature sensor measures the core temperature of the meat. When the meat is at the set temperature, the appliance deactivates.

CAUTION!
Only use the core temperature sensor supplied or the correct replacement parts.

The core temperature sensor must stay in the meat and in the socket during the cooking.

1. Activate the appliance.
2. Put the point of the core temperature sensor (with on the handle) into the centre of the meat.
3. Put the plug of the core temperature sensor into the socket at the front of the appliance.



The display shows flashing and the default set core temperature. The temperature is 60 °C for the first operation, and the last set value for each subsequent operation.

When you put the core temperature sensor into the socket, you cancel the settings for the clock functions.

4. Touch or to set the core temperature.
5. Touch OK or the settings save automatically after 5 seconds.

You can set the core temperature only when flashes. If is in the display but does not flash before you set the core temperature, touch °C and or to set a new value.

6. Set the oven function and the oven temperature.

The display shows the current core temperature and the heat up symbol . While the appliance calculates the approximate duration time, the display shows the count up time. After the first calculation the display shows the approximate duration of the cooking time.
The appliance continues to calculate the duration during the cooking. The display updates at intervals with the new duration value.

When you cook with the core temperature sensor, you can change the temperature shown in the display. After you put the core temperature sensor in the socket and set an oven function and temperature, the display shows the current core temperature.
Touch °C again and again to see three other temperatures:

- The set core temperature
- The current oven temperature
- The current core temperature

When the meat is at the set core temperature, an acoustic signal sounds for two minutes and the value of the core temperature and flash. The appliance deactivates.

7. Touch a sensor field to deactivate the acoustic signal.
8. Remove the core temperature sensor from the socket and remove the meat from the appliance.

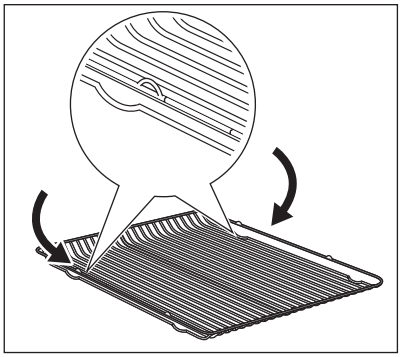
WARNING!
Be careful when you remove the core temperature sensor. It is hot. There is a risk of burns.

9.2 Inserting the accessories

CAUTION!
Do not use the baking tray or deep pan with the Full Steam function.

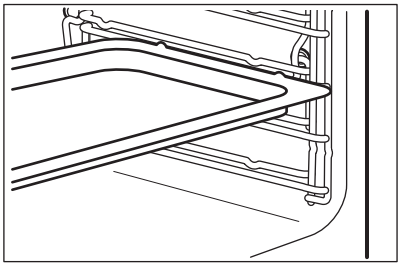
Wire shelf:

Push the shelf between the guide bars of the shelf support and make sure that the feet point down.



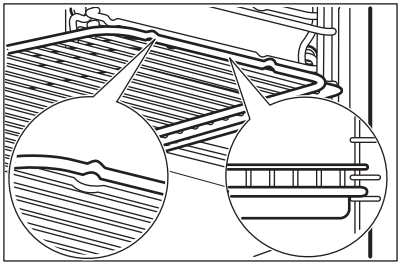
Deep pan:

Push the deep pan between the guide bars of the shelf support.



Wire shelf and the deep pan together:

Push the deep pan between the guide bars of the shelf support and the wire shelf on the guide bars above.



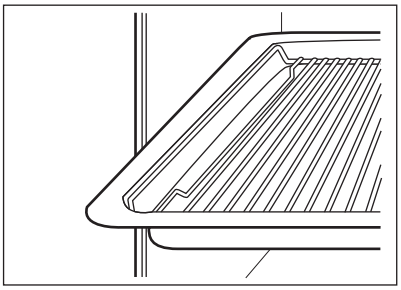
- All accessories have small indentations at the top of the right and left side to increase safety. The indentations are also anti-tip devices.
- The high rim around the shelf is a device which prevents cookware from slipping.

9.3 Trivet and Grill- / Roasting pan

WARNING!
Be careful when you remove the accessories from a hot appliance. There is a risk of burns.

You can use the trivet to roast larger pieces of meat or poultry on one shelf position.

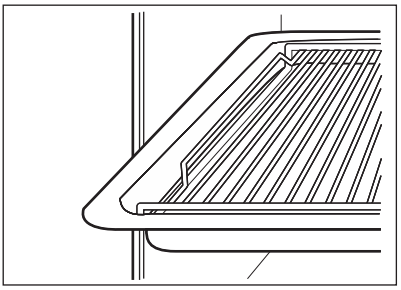
1. Put the trivet into the deep pan so that the supports of the wire shelf point up.



2. Put the deep pan into the oven on the necessary shelf position.

You can use the trivet to grill flat dishes in large quantities and to toast.

1. Put the trivet into the deep pan so that the supports of the wire shelf point down.



2. Put the deep pan into the oven on the necessary shelf position.

10. ADDITIONAL FUNCTIONS

10.1 Using My Favourite Programme function

Use this function to save your favourite temperature and time settings for an oven function or programme.

1. Set the temperature and time for an oven function or programme.
2. Touch and hold ☆ for more than three seconds. An acoustic signal sounds.
3. Deactivate the appliance.

- **To activate the function** touch ☆. The appliance activates your favourite programme.

When the function operates, you can change the time and temperature.

- **To deactivate the function** touch ⏻. The appliance deactivates your favourite programme.

10.2 Using the Child Lock

The Child Lock prevents an accidental operation of the appliance.

1. To activate the function deactivate the appliance with ⏻. Do not set an oven function.
2. Touch and hold ⏻ and ∨ at the same time for 2 seconds.

An acoustic signal sounds.
SAFE comes on in the display.
To deactivate the Child Lock function repeat step 2.

10.3 Using the Function Lock

You can activate the function only when the appliance operates.

The Function Lock prevents an accidental change of the oven function.

1. To activate the function activate the appliance.
2. Activate an oven function or setting.
3. Touch and hold ⏻ and ∨ at the same time for 2 seconds.

An acoustic signal sounds.
Loc comes on in the display.
To deactivate the Function Lock repeat step 3.

You can deactivate the appliance when the Function Lock is on. When you deactivate the appliance, the Function Lock deactivates.

10.4 Using the settings menu

You can set the settings menu only when the appliance is deactivated.

The settings menu lets you activate or deactivate functions in the main menu. The display shows SET and the number of the setting.

	Description	Value to set
1	SET + GO	ON / OFF
2	RESIDUAL HEAT INDICATOR	ON / OFF
3	KEY TONE[1)]	CLICK / BEEF / OFF
4	FAULTY TONE	ON / OFF
5	SERVICE MENU	-
6	RESTORE SETTINGS	ON / OFF

[1)] It is not possible to deactivate the tone of the ON / OFF sensor field.

1. When the appliance is deactivated, touch and hold ☐ for three seconds. The display shows SET1 and "1" flashes.
2. Touch ∧ or ∨ to set the setting.
3. Touch OK.
4. Touch ∧ or ∨ to change the value of the setting.
5. Touch OK.

10.5 Automatic Switch-off

For safety reasons the appliance deactivates automatically after some time if an oven function operates and you do not change any settings.

Temperature	Switch-off time
30 °C - 115 °C	12.5 h
120 °C - 195 °C	8.5 h
200 °C - 230 °C	5.5 h

After the Automatic switch-off, touch a sensor field to operate the appliance again.

The Automatic switch-off does not work with the functions: Core temperature sensor, Light, Slow Cooking, Duration, End, Time delay.

10.6 Brightness of the display

There are two modes of display brightness:

- Night brightness - when the appliance is deactivated, the brightness of the display is lower between 10 PM and 6 AM.
- Day brightness:
  - when the appliance is activated.
  - if you touch a sensor field during the night brightness (apart from ON / OFF), the display goes back to the day brightness mode for the next 10 seconds.
  - if the appliance is deactivated and you set the Minute Minder. When the Minute Minder function ends, the display goes back to the night brightness.

10.7 Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool.

If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

11. HINTS AND TIPS

WARNING!
Refer to Safety chapters.

The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

11.1 Inner side of the door

In some models, on the inner side of the door you can find:

- the numbers of the shelf positions.
- information about the oven functions, recommended shelf positions and temperatures for typical dishes.

11.2 Cooking with steam

- Use only heat and corrosion resistant cookware or chrome steel food containers (for some models only).
- The correct shelf positions are in the table below. Count the shelf positions from the bottom to the top.
- When you cook longer than 30 minutes or when you cook large quantities of food, add water if it is necessary.
- Put the food into the correct cooking containers and put the containers on the shelves. Make sure that there is some distance between the shelves to let the steam circulate around each container.
- After each use, remove the water from the water drawer, connecting hoses and steam generator. Refer to the chapter "Care and cleaning".
- The tables give data for typical dishes.
- Start the procedure with a cold appliance unless the data in the tables is different.
- Use a recipe that is almost the same if you cannot find the settings for your recipe.
- When you cook rice, use a ratio of 1.5 : 1 – 2 : 1 water to rice because rice absorbs water.

11.3 Steam water table

Time (min)	Water in the water drawer (ml)
15 - 20	300
30 - 40	600
50 - 60	800

11.4 Full Steam / Eco Steam

WARNING!
Do not open the appliance door when the function is activated. There is a risk of burns.

The function is applicable for all types of food, fresh or frozen. You can use it to cook, warm, defrost, poach or blanch vegetables, meat, fish, pasta, rice, sweet corn, semolina and eggs.

You can prepare a full meal in one operation. To correctly cook each dish, use those with cooking times which are

almost the same. Add the largest quantity of water necessary for one of the dishes in the operation. Put the dishes into the correct cookware and then on the wire shelves. Adjust the distance between the cookware to let the steam circulate.

Sterilisation

- With this function you can sterilise containers (e.g. baby bottles).
- Put the clean containers in the middle of the shelf on the first shelf position. Make sure that the opening is down at a small angle.
- Fill the drawer with the maximum quantity of water and set the time to 40 min.

Vegetables

Food	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Artichokes	96	50 - 60	2	800
Auberginen	96	15 - 25	2	450
Cauliflower, whole	96	35 - 45	2	600
Cauliflower, florets	96	25 - 30	2	500
Broccoli, whole	96	30 - 40	2	550
Broccoli, florets	96	20 - 25	2	400
Mushroom slices	96	15 - 20	2	400
Peas	96	20 - 25	2	450
Fennel	96	35 - 45	2	600
Carrots	96	35 - 45	2	600
Kohlrabi, strips	96	30 - 40	2	550
Peppers, strips	96	20 - 25	2	400
Leeks, rings	96	25 - 35	2	500
Green beans	96	35 - 45	2	550
Lamb's lettuce, florets	96	20 - 25	2	450
Brussels sprouts	96	30 - 40	2	550

Food	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Beetroot	96	70 - 90	2	800 + 400
Black salsify	96	35 - 45	2	600
Celery, cubed	96	25 - 35	2	500
Asparagus, green	96	25 - 35	2	500
Asparagus, white	96	35 - 45	2	600
Spinach	96	15	2	350
Peeling tomatoes	96	15	2	350
White haricot beans	96	30 - 40	2	500
Savoy cabbage	96	20 - 25	2	400
Courgette, slices	96	15 - 20	2	350

Side dishes / accompaniments

Food	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Yeast dumplings	96	30 - 40	2	600
Potato dumplings	96	35 - 45	2	600
Unpeeled potatoes, medium	96	45 - 55	2	750
Rice (water / rice ratio 1.5:1)	96	35 - 40	2	600
Boiled potatoes, quartered	96	35 - 40	2	600

Food	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Bread dumpling	96	35 - 45	2	600
Tagliatelle, fresh	96	20 - 25	2	450
Polenta (liquid ratio 3:1)	96	45 - 50	2	750

Fish

Food	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Trout, approx. 250 g	85	30 - 40	2	550
Prawns, fresh	85	20 - 25	2	450
Prawns, frozen	85	30 - 40	2	550
Salmon fillets	85	25 - 35	2	500
Salmon trout, approx. 1000 g	85	40 - 45	2	600
Mussels	96	20 - 30	2	500
Flat fish fillet	80	15	2	350

Meat

Food	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Cooked ham 1000 g	96	55 - 65	2	800 + 150
Chicken breast, poached	90	25 - 35	2	500
Chicken, poached, 1000 - 1200 g	96	60 - 70	2	800 + 150
Veal / pork loin without leg, 800 - 1000 g	90	80 - 90	2	800 + 300

Food	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Kasseler (smoked loin of pork), poached	90	90 - 110	2	800 + 300
Tafelspitz (prime boiled beef)	96	110 - 120	2	800 + 700
Chipolatas	80	15 - 20	2	400

Eggs

Food	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Eggs, hard-boiled	96	18 - 21	2	500
Eggs, medium-boiled	96	13 - 16	2	450
Eggs, soft-boiled	96	11 - 12	2	400

11.5 Turbo Grilling and Full Steam in succession

When you combine the functions, you can cook meat, vegetables and accompaniments one after the other. All dishes are ready to be served at the same time.

- To initially roast the food use the function Turbo Grilling.
- Put the prepared vegetables and accompaniments into cookware correct for an oven procedure and then into the oven with the roast.
- Cool down the oven to a temperature of around 80 °C. To cool down the appliance quicker open the oven door to the first position for approximately 15 minutes.
- Start the function Full Steam. Cook it all together until ready.

Maximum water amount is 800 ml.

Food	Turbo Grilling (first step: cook meat)			Full Steam (second step: add vegetables)		
	Temperature (°C)	Time (min)	Shelf position	Temperature (°C)	Time (min)	Shelf position
Roast beef 1 kg Brussels sprouts, polenta	180	60 - 70	meat: 1	96	40 - 50	meat: 1 vegetables: 3

Food	Turbo Grilling (first step: cook meat)			Full Steam (second step: add vegetables)		
	Temperature (°C)	Time (min)	Shelf position	Temperature (°C)	Time (min)	Shelf position
Roast pork 1 kg, Potatoes, vegetables, gravy	180	60 - 70	meat: 1	96	30 - 40	meat: 1 vegetables: 3
Roast veal 1 kg, Rice, vegetables	180	50 - 60	meat: 1	96	30 - 40	meat: 1 vegetables: 3

11.6 Half Steam + Heat

Add about 300 ml of water.

Food	Temperature (°C)	Time (min)	Shelf position
Custard / flan in individual dishes[1)]	90	35 - 40	2
Baked eggs[1)]	90	30 - 40	2
Terrine[1)]	90	40 - 50	2
Thin fish fillet	85	15 - 25	2
Thick fish fillet	90	25 - 35	2
Small fish up to 350 g	90	25 - 35	2
Whole fish up to 1000 g	90	35 - 45	2

1) Continue for a further half an hour with the door closed.

Reheating

Food	Temperature (°C)	Time (min)	Shelf position
Dumplings	85	25 - 35	2
Pasta	85	20 - 25	2
Rice	85	20 - 25	2
One-plate dishes	85	20 - 25	2

11.7 Quarter Steam + Heat

Add about 300 ml of water.

Food	Temperature (°C)	Time (min)	Shelf position
Roast pork 1000 g	160 - 180	90 - 100	2
Roast beef 1000 g	180 - 200	60 - 90	2
Roast veal 1000 g	180	80 - 90	2
Meat loaf, uncooked, 500 g	180	30 - 40	2
Smoked loin of pork 600 - 1000 g (soak for 2 hours)	160 - 180	60 - 70	2
Chicken 1000 g	180 - 200	50 - 60	2
Duck 1500 - 2000 g	180	70 - 90	2
Goose 3000 g	170	130 - 170	1
Potato gratin	160 - 170	50 - 60	2
Pasta bake	190	40 - 50	2
Lasagne	180	45 - 55	2
Misc. types of bread 500 - 1000 g	180 - 190	45 - 50	2
Rolls 40 - 60 g	180 - 210	30 - 40	2
Ready-to-bake rolls	200	20 - 30	2
Ready-to-bake baguettes 40 - 50 g	200	20 - 30	2
Ready-to-bake baguettes 40 - 50 g, frozen	200	25 - 35	2

11.8 Baking

- Your oven can bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf positions to the values in the tables.
- The manufacturer recommends that you use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- You can extend baking times by 10 – 15 minutes if you bake cakes on more than one level.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.
- With longer baking times, you can deactivate the oven approximately 10 minutes before the end of the baking time and then use the residual heat.

When you cook frozen food, the trays in the oven can twist during baking. When the trays become cold again, the distortions are gone.

11.9 Tips on baking

Baking results	Possible cause	Remedy
The bottom of the cake is not browned sufficiently.	The shelf position is incorrect.	Put the cake on a lower shelf.
The cake sinks and becomes soggy, lumpy or streaky.	The oven temperature is too high.	The next time you bake, set a slightly lower oven temperature.
The cake sinks and becomes soggy, lumpy or streaky.	The baking time is too short.	Set a longer baking time. **You cannot decrease baking times by setting higher temperatures.**
The cake sinks and becomes soggy, lumpy or streaky.	There is too much liquid in the mixture.	Use less liquid. Be careful with mixing times, especially if you use a mixing machine.
The cake is too dry.	The oven temperature is too low.	The next time you bake, set a higher oven temperature.
The cake is too dry.	The baking time is too long.	The next time you bake, set a shorter baking time.
The cake browns unevenly.	The oven temperature is too high and the baking time is too short.	Set a lower oven temperature and a longer baking time.
The cake browns unevenly.	The mixture is unevenly distributed.	Spread the mixture evenly on the baking tray.
The cake is not ready in the baking time given.	The oven temperature is too low.	The next time you bake, set a slightly higher oven temperature.

11.10 Baking on one level:

Baking in tins

Food	Function	Temperature (°C)	Time (min)	Shelf position
Ring cake / Brioche	True Fan Cooking	150 - 160	50 - 70	1
Madeira cake / Fruit cakes	True Fan Cooking	140 - 160	70 - 90	1
Fatless sponge cake / Fatless sponge cake	True Fan Cooking	140 - 150	35 - 50	2
Fatless sponge cake / Fatless sponge cake	Conventional Cooking	160	35 - 50	2

Food	Function	Temperature (°C)	Time (min)	Shelf position
Flan base - short pastry	True Fan Cooking	170 - 180 1)	10 - 25	2
Flan base - sponge mixture	True Fan Cooking	150 - 170	20 - 25	2
Apple pie / Apple pie (2 tins Ø20 cm, diagonally off set)	True Fan Cooking	160	60 - 90	2
Apple pie / Apple pie (2 tins Ø20 cm, diagonally off set)	Conventional Cooking	180	70 - 90	1
Cheesecake	Conventional Cooking	170 - 190	60 - 90	1

1) Preheat the oven.

Cakes / pastries / breads on baking trays

Food	Function	Temperature (°C)	Time (min)	Shelf position
Plaited bread / Bread crown	Conventional Cooking	170 - 190	30 - 40	3
Christmas stollen	Conventional Cooking	160 - 180 1)	50 - 70	2
Bread (rye bread): 1. First part of baking procedure. 2. Second part of baking procedure.	Conventional Cooking	1. 230 1) 2. 160 - 180	1. 20 2. 30 - 60	1
Cream puffs / Eclairs	Conventional Cooking	190 - 210 1)	20 - 35	3
Swiss roll	Conventional Cooking	180 - 200 1)	10 - 20	3
Cake with crumble topping (dry)	True Fan Cooking	150 - 160	20 - 40	3
Buttered almond cake / Sugar cakes	Conventional Cooking	190 - 210 1)	20 - 30	3

Food	Function	Temperature (°C)	Time (min)	Shelf position
Fruit flans (made with yeast dough / sponge mixture)[2]	True Fan Cooking	150	35 - 55	3
Fruit flans (made with yeast dough / sponge mixture)[2]	Conventional Cooking	170	35 - 55	3
Fruit flans made with short pastry	True Fan Cooking	160 - 170	40 - 80	3
Yeast cakes with delicate toppings (e.g. quark, cream, custard)	Conventional Cooking	160 - 180[1]	40 - 80	3

[1] Preheat the oven.

[2] Use a deep pan.

Biscuits

Food	Function	Temperature (°C)	Time (min)	Shelf position
Short pastry biscuits	True Fan Cooking	150 - 160	10 - 20	3
Short bread / Short bread / Pastry stripes	True Fan Cooking	140	20 - 35	3
Short bread / Short bread / Pastry stripes	Conventional Cooking	160[1]	20 - 30	3
Biscuits made with sponge mixture	True Fan Cooking	150 - 160	15 - 20	3
Pastries made with egg white / Meringues	True Fan Cooking	80 - 100	120 - 150	3
Macaroons	True Fan Cooking	100 - 120	30 - 50	3
Biscuits made with yeast dough	True Fan Cooking	150 - 160	20 - 40	3

Food	Function	Temperature (°C)	Time (min)	Shelf position
Puff pastries	True Fan Cooking	170 - 180[1)]	20 - 30	3
Rolls	True Fan Cooking	160[1)]	10 - 25	3
Rolls	Conventional Cooking	190 - 210[1)]	10 - 25	3
Small cakes / Small cakes (20 per tray)	True Fan Cooking	150[1)]	20 - 35	3
Small cakes / Small cakes (20 per tray)	Conventional Cooking	170[1)]	20 - 30	3

1) Preheat the oven.

11.11 Bakes and gratins

Food	Function	Temperature (°C)	Time (min)	Shelf position
Pasta bake	Conventional Cooking	180 - 200	45 - 60	1
Lasagne	Conventional Cooking	180 - 200	25 - 40	1
Vegetables au gratin[1)]	Turbo Grilling	160 - 170	15 - 30	1
Baguettes topped with melted cheese	True Fan Cooking	160 - 170	15 - 30	1
Sweet bakes	Conventional Cooking	180 - 200	40 - 60	1
Fish bakes	Conventional Cooking	180 - 200	30 - 60	1
Stuffed vegetables	True Fan Cooking	160 - 170	30 - 60	1

1) Preheat the oven.

11.12 Moist Fan Baking

Food Type of food	Temperature (°C)	Time (min)	Shelf position
Pasta bake	180 - 200	45 - 60	2
Lasagne	180 - 200	45 - 60	2
Potato gratin	190 - 210	55 - 80	2
Sweet dishes	180 - 200	45 - 60	2
Ring cake or brioche	160 - 170	50 - 70	1
Plaited bread / bread crown	170 - 190	40 - 50	2
Cake with crumble topping (dry)	160 - 170	20 - 40	3
Biscuits made with yeast dough	160 - 170	20 - 40	2

11.13 Multilevel Baking

Use the function True Fan Cooking.

Cakes / pastries / breads on baking trays

Food	Temperature (°C)	Time (min)	Shelf position	
			2 positions	3 positions
Cream puffs / Eclairs	160 - 180 [1)]	25 - 45	1 / 4	-
Dry streusel cake	150 - 160	30 - 45	1 / 4	-

[1)] Preheat the oven.

Biscuits / small cakes / small cakes / pastries / rolls

Food	Temperature (°C)	Time (min)	Shelf position	
			2 positions	3 positions
Short pastry biscuits	150 - 160	20 - 40	1 / 4	1 / 3 / 5
Short bread / Short bread / Pastry Stripes	140	25 - 45	1 / 4	1 / 3 / 5
Biscuits made with sponge mixture	160 - 170	25 - 40	1 / 4	-

Food	Temperature (°C)	Time (min)	Shelf position	
			2 positions	3 positions
Biscuits made with egg white, meringues	80 - 100	130 - 170	1 / 4	-
Macaroons	100 - 120	40 - 80	1 / 4	-
Biscuits made with yeast dough	160 - 170	30 - 60	1 / 4	-
Puff pastries	170 - 180[1)]	30 - 50	1 / 4	-
Rolls	180	20 - 30	1 / 4	-
Small cakes / Small cakes (20 per tray)	150[1)]	23 - 40	1 / 4	-

1) Preheat the oven.

11.14 Slow Cooking

Use this function to prepare lean, tender pieces of meat and fish with core temperatures no more than 65 °C. This function is not applicable to such recipes as pot roast or fatty roast pork. You can use the Core temperature sensor to guarantee that the meat has the correct core temperature (see the table for the Core temperature sensor).

In the first 10 minutes you can set an oven temperature between 80 °C and 150 °C. The default is 90 °C. After the temperature is set, the oven continues to cook at 80 °C. Do not use this function for poultry.

Always cook without a lid when you use this function.

1. Sear the meat in a pan on the hob on a very high setting for 1 - 2 minutes on each side.
2. Put the meat together with the hot roasting pan into the oven on the wire shelf.
3. Put the Core temperature sensor into the meat.
4. Select the function Slow Cooking and set the correct end core temperature.

Food	Quantity	Temperature (°C)	Time (min)	Shelf position
Roast beef	1000 - 1500 g	120	120 - 150	1
Fillet of beef	1000 - 1500 g	120	90 - 150	3
Roast veal	1000 - 1500 g	120	120 - 150	1
Steaks	200 - 300 g	120	20 - 40	3

11.15 Pizza Setting

Food	Temperature (°C)	Time (min)	Shelf position
Pizza (thin crust)	200 - 230 1)2)	15 - 20	2
Pizza (with many toppings)	180 - 200	20 - 30	2
Tarts	180 - 200	40 - 55	1
Spinach flan	160 - 180	45 - 60	1
Quiche Lorraine	170 - 190	45 - 55	1
Swiss Flan	170 - 190	45 - 55	1
Cheesecake	140 - 160	60 - 90	1
Apple cake, covered	150 - 170	50 - 60	1
Vegetable pie	160 - 180	50 - 60	1
Unleavened bread	230 1)	10 - 20	2
Puff pastry flan	160 - 180 1)	45 - 55	2
Flammekuchen (Pizza-like dish from Alsace)	230 1)	12 - 20	2
Piroggen (Russian version of calzone)	180 - 200 1)	15 - 25	2

1) Preheat the oven.

2) Use a deep pan.

11.16 Roasting

- Use heat-resistant ovenware to roast (refer to the instructions of the manufacturer).
- You can roast large roasting joints directly in the deep pan (if present) or on the wire shelf above the deep pan.
- Roast lean meats in the roasting tin with the lid. This keeps the meat more succulent.
- All types of meat that can be browned or have crackling can be roasted in the roasting tin without the lid.
- We recommend that you cook meat and fish weighing 1 kg and above in the appliance.
- To prevent the meat juices or fat from burning onto the pan, put some liquid into the deep pan.
- If necessary, turn the roast (after 1/2 - 2/3 of the cooking time).
- Baste large roasts and poultry with their juices several times during roasting. This gives better roasting results.
- You can deactivate the appliance approximately 10 minutes before the end of the roasting time, and use the residual heat.

11.17 Roasting tables

Beef

Food	Quantity	Function	Temperature (°C)	Time (min)	Shelf position
Pot roast	1 - 1.5 kg	Conventional Cooking	230	120 - 150	1
Roast beef or fillet: rare	per cm of thickness	Turbo Grilling	190 - 200 [1)]	5 - 6	1
Roast beef or fillet: medium	per cm of thickness	Turbo Grilling	180 - 190 [1)]	6 - 8	1
Roast beef or fillet: well done	per cm of thickness	Turbo Grilling	170 - 180 [1)]	8 - 10	1

[1)] Preheat the oven.

Pork

Food	Quantity	Function	Temperature (°C)	Time (min)	Shelf position
Shoulder / Neck / Ham joint	1 - 1.5 kg	Turbo Grilling	160 - 180	90 - 120	1
Chop / Spare rib	1 - 1.5 kg	Turbo Grilling	170 - 180	60 - 90	1
Meatloaf	750 g - 1 kg	Turbo Grilling	160 - 170	50 - 60	1
Pork knuckle (precooked)	750 g - 1 kg	Turbo Grilling	150 - 170	90 - 120	1

Veal

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)	Shelf position
Roast veal	1	Turbo Grilling	160 - 180	90 - 120	1
Knuckle of veal	1.5 - 2	Turbo Grilling	160 - 180	120 - 150	1

Lamb

Food	Quantity (kg)	Function	Temperature (°C) Shelf position	Time (min)	Shelf position
Leg of lamb / Roast lamb	1 - 1.5	Turbo Grilling	150 - 170	100 - 120	1

Food	Quantity (kg)	Function	Temperature (°C) Shelf position	Time (min)	Shelf position
Saddle of lamb	1 - 1.5	Turbo Grilling	160 - 180	40 - 60	1

Game

Food	Quantity	Function	Temperature (°C)	Time (min)	Shelf position
Saddle / Leg of hare	up to 1 kg	Conventional Cooking	230[1)]	30 - 40	1
Saddle of venison	1.5 - 2 kg	Conventional Cooking	210 - 220	35 - 40	1
Haunch of venison	1.5 - 2 kg	Conventional Cooking	180 - 200	60 - 90	1

1) Preheat the oven.

Poultry

Food	Quantity	Function	Temperature (°C)	Time (min)	Shelf position
Poultry portions	200 - 250 g each	Turbo Grilling	200 - 220	30 - 50	1
Half chicken	400 - 500 g each	Turbo Grilling	190 - 210	35 - 50	1
Chicken, poulard	1 - 1.5 kg	Turbo Grilling	190 - 210	50 - 70	1
Duck	1.5 - 2 kg	Turbo Grilling	180 - 200	80 - 100	1
Goose	3.5 - 5 kg	Turbo Grilling	160 - 180	120 - 180	1
Turkey	2.5 - 3.5 kg	Turbo Grilling	160 - 180	120 - 150	1
Turkey	4 - 6 kg	Turbo Grilling	140 - 160	150 - 240	1

Fish (steamed)

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)	Shelf position
Whole fish	1 - 1.5	Conventional Cooking	210 - 220	40 - 60	1

11.18 Grilling

Always grill with the maximum temperature setting.

Set the shelf into the shelf position as recommended in the grilling table.

Always set the pan to collect the fat into the first shelf position.

Grill only flat pieces of meat or fish.

Always preheat the empty oven with the grill functions for 5 minutes.

CAUTION!
Always grill with the oven door closed.

Grilling

Food	Temperature (°C)	Time (min)		Shelf position
		1st side	2nd side	
Roast beef	210 - 230	30 - 40	30 - 40	2
Filet of beef	230	20 - 30	20 - 30	3
Back of pork	210 - 230	30 - 40	30 - 40	2
Back of veal	210 - 230	30 - 40	30 - 40	2
Back of lamb	210 - 230	25 - 35	20 - 25	3
Whole Fish, 500 - 1000 g	210 - 230	15 - 30	15 - 30	3 / 4

Fast Grilling

Food	Time (min)		Shelf position
	1st side	2nd side	
Burgers / Burgers	8 - 10	6 - 8	4
Pork fillet	10 - 12	6 - 10	4
Sausages	10 - 12	6 - 8	4
Fillet / Veal steaks	7 - 10	6 - 8	4
Toast / Toast [1)]	1 - 3	1 - 3	5
Toast with topping	6 - 8	-	4

[1)] Preheat the oven.

11.19 Frozen food

Food	Temperature (°C)	Time (min)	Shelf position
Pizza, frozen	200 - 220	15 - 25	2
Pizza American, frozen	190 - 210	20 - 25	2
Pizza, chilled	210 - 230	13 - 25	2

Food	Temperature (°C)	Time (min)	Shelf position
Pizza Snacks, frozen	180 - 200	15 - 30	2
French Fries, thin	200 - 220	20 - 30	3
French Fries, thick	200 - 220	25 - 35	3
Wedges / Croquettes	220 - 230	20 - 35	3
Hash Browns	210 - 230	20 - 30	3
Lasagne / Cannelloni, fresh	170 - 190	35 - 45	2
Lasagne / Cannelloni, frozen	160 - 180	40 - 60	2
Oven baked cheese	170 - 190	20 - 30	3
Chicken Wings	190 - 210	20 - 30	2

Frozen ready meals

Food	Function	Temperature (°C)	Time (min)	Temperature (°C)
Frozen pizza	Conventional Cooking	as per manufacturer's instructions	as per manufacturer's instructions	3
French fries[1] (300 - 600 g)	Conventional Cooking or Turbo Grilling	200 - 220	as per manufacturer's instructions	3
Baguettes	Conventional Cooking	as per manufacturer's instructions	as per manufacturer's instructions	3
Fruit flans	Conventional Cooking	as per manufacturer's instructions	as per manufacturer's instructions	3

[1] Turn the French fries 2 or 3 times during cooking.

11.20 Defrost

Remove the food packaging and put the food on a plate.

Use the first shelf position from the bottom.

Do not cover the food with a bowl or a plate, as this can extend the defrost time.

Food	Quantity	Defrosting time (min)	Further defrosting time (min)	Comments
Chicken	1 kg	100 - 140	20 - 30	Put the chicken on an upturned saucer in a big plate. Turn halfway through.
Meat	1 kg	100 - 140	20 - 30	Turn halfway through.
Meat	500 g	90 - 120	20 - 30	Turn halfway through.
Trout	150 g	25 - 35	10 - 15	-
Strawberries	300 g	30 - 40	10 - 20	-
Butter	250 g	30 - 40	10 - 15	-
Cream	2 x 200 g	80 - 100	10 - 15	Whip the cream when still slightly frozen in places.
Gateau	1.4 kg	60	60	-

11.21 Preserving - Bottom Heat

- Use only preserve jars of the same dimensions available on the market.
- Do not use jars with twist-off and bayonet type lids or metal tins.
- Use the first shelf from the bottom for this function.
- Put no more than six one-litre preserve jars on the baking tray.
- Fill the jars equally and close with a clamp.
- The jars cannot touch each other.
- Put approximately 1/2 litre of water into the baking tray to give sufficient moisture in the oven.
- When the liquid in the jars starts to simmer (after approximately 35 - 60 minutes with one-litre jars), stop the oven or decrease the temperature to 100 °C (see the table).

Soft fruit

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Strawberries / Blueberries / Raspberries / Ripe gooseberries	160 - 170	35 - 45	-

Stone fruit

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Pears / Quinces / Plums	160 - 170	35 - 45	10 - 15

Vegetables

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Carrots 1)	160 - 170	50 - 60	5 - 10
Cucumbers	160 - 170	50 - 60	-
Mixed pickles	160 - 170	50 - 60	5 - 10
Kohlrabi / Peas / Asparagus	160 - 170	50 - 60	15 - 20

1) Leave standing in the oven after it is deactivated.

11.22 Drying - True Fan Cooking

Use baking parchment as a cover for the wire shelves.

For best results, deactivate the appliance halfway through the operation. Open the appliance door and let the appliance cool down. After that, complete the drying process.

Vegetables

Food	Temperature (°C)	Time (h)	Shelf position	
			1 position	2 positions
Beans	60 - 70	6 - 8	3	1 / 4
Peppers	60 - 70	5 - 6	3	1 / 4
Vegetables for sour	60 - 70	5 - 6	3	1 / 4
Mushrooms	50 - 60	6 - 8	3	1 / 4
Herbs	40 - 50	2 - 3	3	1 / 4

Fruit

Food	Temperature (°C)	Time (h)	Shelf position	
			1 position	2 positions
Plums	60 - 70	8 - 10	3	1 / 4
Apricots	60 - 70	8 - 10	3	1 / 4
Apple slices	60 - 70	6 - 8	3	1 / 4
Pears	60 - 70	6 - 9	3	1 / 4

11.23 Core temperature sensor table

Beef

Food	Food Core Temperature (°C)
Rib / Fillet steak: rare	45 - 50
Rib / Fillet steak: medium	60 - 65
Rib / Fillet steak: well done	70 - 75

Pork

Food	Food Core Temperature (°C)
Shoulder / Ham / Neck joint of pork	80 - 82
Chop (saddle) / Smoked pork loin	75 - 80
Meatloaf	75 - 80

Veal

Food	Food Core Temperature (°C)
Roast veal	75 - 80
Knuckle of veal	85 - 90

Mutton / lamb

Food	Food Core Temperature (°C)
Leg of mutton	80 - 85
Saddle of mutton	80 - 85
Roast lamb / Leg of lamb	70 - 75

Game

Food	Food Core Temperature (°C)
Saddle of hare	70 - 75
Leg of hare	70 - 75
Whole hare	70 - 75
Saddle of venison	70 - 75
Leg of venison	70 - 75

Fish

Food	Food Core Temperature (°C)
Salmon	65 - 70
Trouts	65 - 70

12. CARE AND CLEANING

WARNING!
Refer to Safety chapters.

12.1 Notes on cleaning

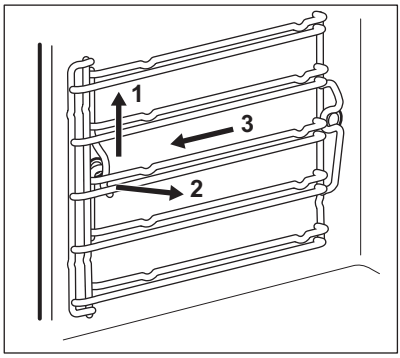
- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a usual cleaning agent.
- Clean the appliance interior after each use. Fat accumulation or other food remains may result in a fire. The risk is higher for the grill pan.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.

12.2 Removing the shelf supports

Before maintenance, make sure that the appliance is cool. There is a risk of burns.

To clean the appliance, remove the shelf supports.

1. Pull carefully the supports up and out of the front catch.



2. Pull the front end of the shelf support away from the side wall.
3. Pull the supports out of the rear catch.

Install the shelf supports in the opposite sequence.

12.3 Steam cleaning

You can use the End function to delay the start of the cleaning. Refer to "Setting the END".

Remove the worst of the dirt manually.

1. Put approximately 250 ml of water and 3 tablespoons of vinegar directly into the steam generator.
2. Set the Steam Cleaning function. Refer to "Oven functions".

The display shows the duration and the default temperature.

3. Touch OK to start the cleaning.

An acoustic signal sounds when the steam cleaning is completed. Touch a sensor field to stop the signal.

4. Wipe out the appliance with a soft cloth. Remove the water from the steam generator with the sponge and rub it dry.

Keep the door open for approximately 1 hour to let the appliance dry fully.

12.4 Steam generation system

CAUTION!
Dry the steam generator after each use. Remove the water with the sponge.

Remove the limescale with water and vinegar.

CAUTION!
Chemical de-scaling agents can cause damage to the enamel. Follow the instructions of the manufacturer.

1. To clean the water drawer and the steam generator, put the water and vinegar mixture (approximately 250 ml) through the water drawer into the

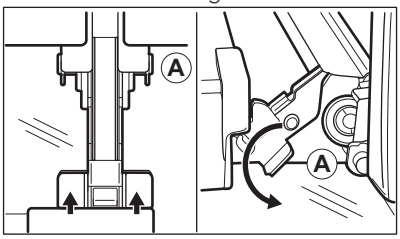
steam generator. Wait for approximately 10 minutes.
2. Remove the water and vinegar with the sponge.
3. Put clean water (100 - 200 ml) into the water drawer to flush the steam generation system.
4. Remove the water from the steam generator with the sponge and rub it dry.
5. Keep the door open to let the appliance dry fully.

12.5 Removing and installing the oven door

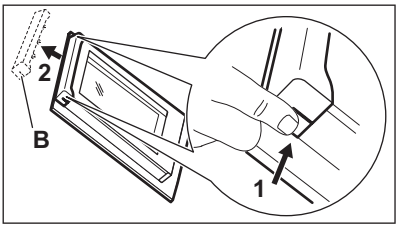
You can remove the oven door and the internal glass panels to clean it. The number of glass panels is different for different models.

WARNING!
Be careful when you remove the door from the appliance. The door is heavy.

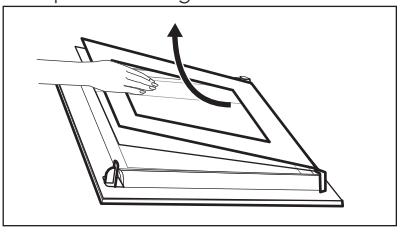
1. Open the door fully.
2. Fully press the clamping levers (A) on the two door hinges.



3. Close the oven door to the first opening position (approximately 70° angle).
4. Hold the door with one hand on each side and pull it away from the appliance at an upwards angle.
5. Put the door with the outer side down on a soft cloth on a stable surface. This is to prevent scratches.
6. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.



7. Pull the door trim to the front to remove it.
8. Hold the door glass panels on their top edge one by one and pull them up out of the guide.



9. Clean the glass panel with water and soap. Dry the glass panel carefully.

When the cleaning is completed, install the glass panels and the oven door. Do the above steps in the opposite sequence. Install the smaller panel first, then the larger.

12.6 Replacing the lamp

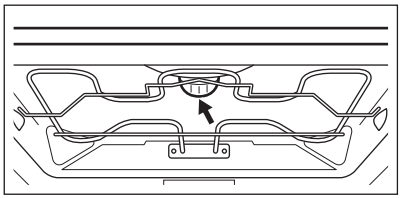
Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.

WARNING!
Danger of electrocution!
Disconnect the fuse before you replace the lamp.
The lamp and the lamp glass cover can be hot.

1. Deactivate the appliance.
2. Remove the fuses from the fuse box or deactivate the circuit breaker.

The top lamp

1. Turn the lamp glass cover counterclockwise to remove it.



2. Remove the metal ring and clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Attach the metal ring to the glass cover.
5. Install the glass cover.

The side lamp

1. Remove the left shelf support to get access to the lamp.
2. Use a Torx 20 screwdriver to remove the cover.
3. Remove and clean the metal frame and the seal.
4. Replace the lamp with a suitable 300 °C heat-resistant lamp.
5. Install the metal frame and the seal. Tighten the screws.
6. Install the left shelf support.

13. TROUBLESHOOTING

WARNING!
Refer to Safety chapters.

13.1 What to do if...

Problem	Possible cause	Remedy
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The oven does not heat up.	The clock is not set.	Set the clock.
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The oven does not heat up.	The automatic switch-off is activated.	Refer to "Automatic switch-off".
The oven does not heat up.	The Child Lock is on.	Refer to "Using the Child Lock".
The oven does not heat up.	The fuse is released.	Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
The display does not show the time during the off status.	The display is deactivated.	Touch and at the same time to activate the display again.
The core temperature sensor does not operate.	The plug of the core temperature sensor is not correctly installed into the socket.	Put the plug of the core temperature sensor as far as possible into the socket.

Problem	Possible cause	Remedy
It takes too long to cook the dishes or they cook too quickly.	The temperature is too low or too high.	Adjust the temperature if necessary. Follow the advice in the user manual.
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.
The display shows "C2".	You want to start the Defrost function, but you did not remove the core temperature sensor plug from the socket.	Remove the core temperature sensor plug from the socket.
The display shows an error code that is not in this table.	There is an electrical fault.	• Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again. • If the display shows the error code again, contact the Customer Care Department.

13.2 Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity. Do not remove the rating plate from the appliance cavity.

We recommend that you write the data here:	
Model (MOD.)	.....
Product number (PNC)	.....
Serial number (S.N.)	.....

14. ENERGY EFFICIENCY

14.1 Product Fiche and information according to EU 65-66/2014

Supplier's name	AEG
Model identification	BS7304001M BS7304021M BS730410KM
Energy Efficiency Index	98.8

Energy efficiency class	A	
Energy consumption with a standard load, conventional mode	1.09 kWh/cycle	
Energy consumption with a standard load, fan-forced mode	0.83 kWh/cycle	
Number of cavities	1	
Heat source	Electricity	
Volume	70 l	
Type of oven	Built-In Oven	
Mass	BS7304001M	42.5 kg
	BS7304021M	42.5 kg
	BS730410KM	42.5 kg

EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance.

14.2 Energy saving

The appliance contains features which help you save energy during everyday cooking:

- **Residual heat**
  - When an oven function or programme operates, the heating elements are deactivated 10% earlier (the lamp and fan continue to operate). For this feature to operate, the cooking time must be longer than 30 minutes or you must use the clock functions (Duration, End, Time delay). This feature does not operate with grill functions.
  - When the appliance is off, you can use the heat to keep the food warm. The clock / residual heat display shows the remaining temperature, and the bars show the temperature as it decreases.
- **Cooking with the lamp off** - Touch to deactivate the lamp during cooking.
- **Eco functions** - refer to "Oven functions".
- When you use the **Moist Fan Baking** function, the lamp deactivates after 30 seconds. The lamp activates again when you touch or when you open the appliance door.
- When you use the **ECO functions**, the lamp deactivates. The lamp activates again when you touch or when you open the appliance door.
- **Deactivating the display** - If necessary, you can fully deactivate the display. Touch and at the same time until the display goes out. This step also activates the appliance.

15. ENVIRONMENT CONCERNS

Recycle the materials with the symbol . Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

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